

FINBAR'S

IRISH PUB

STARTERS

Buffalo Bites *V*

Breaded oyster mushrooms served with buffalo hot-sauce and creamy, house-made ranch.

SINGLE ORDER 11¾ | DOUBLE 17

Sweet & Spicy Calamari

Marinated in buttermilk with jalapenos and flash-fried. Drizzled with house-made sweet Sriracha aioli and served with lemon dill aioli for dipping. *15¾*

Bantry Bay Mussels *GFO*

They're back! Local mussels tossed in spiced cream with cilantro, tomatoes, green onion.

Served with a toasted ciabatta bun. *16¾*

ALSO AVAILABLE STEAMED IN WHITE WINE

ADD HAND-CUT FRIES +3

Miniature Beef Pasties

Seasoned ground beef, cheese, peas, carrots and onion, wrapped in hand-rolled dough. With Peach chutney. *13¾*

Stuffed Cremini Mushrooms *V*

Filled with seasoned goat cheese, baked with Asiago. *11¾*

Top-Notch Onion Rings *V*

Battered sweet onion rings served with Finbar's house-made whiskey aioli. *9*

SHAREABLES

Spinach & Artichoke Dip *V, GFO*

Creamy and delicious, topped with melted asiago. Choose corn chips or flatbread points or both. *15¾*

Finbar's Famous Nachos *VO, GFO*

Winner of "Best Nachos in Halifax"
Caramelized onions, portobello mushrooms, bacon, finger peppers and plenty of cheese.

Served with salsa and sour cream. *21¾*

PERSONAL SIZE 16¾

ADD GRILLED CHICKEN +4¼ OR GUACAMOLE SM +2 LG +4

SOUPS

Seafood Chowder *GFO*

A traditional Maritime classic. A creamy seafood medley of haddock, salmon, shrimp, mussels and a little bit of bacon.

Served with our house-made soda bread.

CUP 9¾ | BOWL 18¾

French Onion Soup

Made-from-scratch french onion broth topped with garlic toasted croutons and four kinds of melted cheese. *10¾*

Soup & Salad *VO, GFO*

Our Chef's Soup with Green Salad. *13¾*

Maple, Caesar, Peach or Tarragon Beet. *15¾*

TRADE-UP TO CHOWDER +6 OR FRENCH ONION +4

SALADS

Tarragon Beet Salad *V*

Panko-crusted goat cheese and beet balls with arugula, pickled onions and tomatoes in our house-made tarragon vinaigrette. *15¾*

Summer Peach Salad *GFO*

Fresh peaches, sliced almonds, red onion and avocado on baby spinach. Served with poppy seed dressing. *15¾*

Hibernian Chicken Caesar *GFO*

Chargrilled chicken breast, Finbar's own Caesar dressing, real bacon, croutons, Asiago cheese and lemon. *17¾*

Grilled Maple Salmon Salad *GF*

Grilled salmon on mixed greens with red onion, candied almonds and goat cheese. Served with our house-made maple vinaigrette dressing. *19¾*

BEVERAGES

Fountain Pop, Iced Tea, Coffee, Teas. *3¾*

Hot Chocolate, Milk, Chocolate Milk. *4¼*

Orange, Pineapple, Cranberry Juices. *4½*

Aquafina, Perrier, Propeller Ginger Beer, Root Beer. *4¾*

FINBAR'S IS HAPPY TO ACCOMMODATE SPECIAL REQUESTS FOR SPECIFIC DIETARY NEEDS, PLEASE DON'T HESITATE TO ASK.

GLUTEN-FREE BUNS +2 | GF - GLUTEN-FREE | GFO - GLUTEN-FREE OPTION AVAILABLE | V - VEGETARIAN | VO - VEGETARIAN OPTION AVAILABLE

FINBAR'S

IRISH PUB

BURGERS



Northumberland Lamb Burger *GFO*

Nova Scotia lamb seasoned with rosemary and garlic, with arugula, goat cheese and red onion relish. *19¾*

Jalapeño Popper Burger *GFO*

Ground chuck burger with melted mozza, crispy onions, pickled jalapeños, shredded lettuce and house-made sweet Sriracha aioli. *18¾*

Bacon Mushroom Melt *GFO*

Ground chuck burger with Dubliner cheddar, portobello mushrooms, double-smoked bacon and mayo. *18¾*

Finbar's Classic Cheeseburger *GFO*

Ground chuck burger with crisp lettuce, onion, tomato, mayo and melted cheddar cheese. *17¾*

Black Bean Veggie Burger *V*

House-made black bean burger, fried crispy, with lettuce, tomato, onion and sweet onion mayo. *15¾*

SANDWICHES



Loaded Steak Sandwich

Sautéed shaved ribeye, portobello mushrooms and red pepper on open-face toasted ciabatta topped with melted cheese and crispy onions. Served with a side of Guinness gravy. *18¾*

Crispy Chicken Sandwich

Buttermilk-marinated chicken breast fried crispy in our house-spice breading, with Honey Apple Slaw, mayo, and arugula. *17¾*

Reuben Sandwich *GFO*

Corned beef, sauerkraut, Dubliner cheddar, and Thousand Island Dressing on marble rye with dill pickle on the side. *16¾*

The Dublin Club *GFO*

Seared, tender chicken breast with Dubliner cheddar, double-smoked bacon, lettuce, tomato, onion and a smudge of spicy mayo. Served on ciabatta bread with a dill pickle on the side. *17¾*

FAVOURITES



Pan-Fried Haddock *GFO*

Finbar's long-time favourite! A generous portion of breaded haddock with champ potatoes and seasonal vegetables. *20¾*

Boxty of the Day *VO*

Traditional Irish potato crepe stuffed with different, unique fillings daily. Please ask your server for today's selection. Served with a green salad. *18¾*

Grilled Salmon in Pesto Cream *GF*

Served with rice and seasonal vegetables. *21¾*

Islander Fish Cakes *GFO*

Potato-crusting haddock and salmon fish cakes with red onion relish and lemon dill aioli. Served with a green salad.

THREE FISH CAKES *17½* | TWO FISH CAKES *14½*

Kilkenny Irish Cream Fish & Chips

Crispy, rich Kilkenny Irish Cream Ale battered haddock.

TWO PIECE *19¾* | ONE PIECE *15¾*

Straight-Up Shrimp Tacos *VO*

Gulf shrimp and avocado in a hard taco shell in a cheese-lined soft taco shell and topped with pickled peppers, jalapenos, onion, pico de gallo and drizzled with buttermilk ranch. No side dish!

THREE TACOS *20¾* | TWO TACOS *16¾*

MAKE THEM VEGETARIAN WITH BUFFALO BITES!



SUBSTITUTIONS SIDE DISHES

Champ Potatoes, Fries, Rice, or Greens *No Charge*

Sweet Potato Fries, Poutine, Onion Rings, Beet, Caesar or Maple Salad, or Chef's Choice Soup *4*

Chef's Soup Cup *6* | Bowl *9*

Green or Caesar Salad *7*

Fries & Greens *4¾*

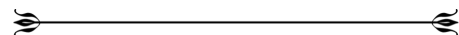
Fries *4¾*

Sweet Potato Fries *8*

Guinness Gravy, Guacamole or Salsa & Sour Cream *Sm 2* | *Lg 3*

Garlic Toast *3¼*

Soda Bread *1¼*



PLEASE VISIT US FOR BRUNCH

SERVED EVERY SATURDAY & SUNDAY 11AM – 2PM